

# WOMAN'S VARIED INTERESTS

## DARING COLOR COMBINATIONS

Clever Handling of Unusual Tones Results in Gloriously Hued Gowns, Which Are Saved from the Bizarre Results of Less Skilled Hands.

**B**RIGHT orange and black is one of the color combinations which is daring because of its strong contrast. Happily blended, the two are not so bizarre in effect as they would be if used together rashly. But the couturier of experience never recklessly combines colors. He takes as art very seriously indeed, and none knows better than he how carefully must divergent tones be handled.

### Empire Orange and Black.

Much thought was entailed in the designing of a certain very stunning dinner gown in orange and black before cutting an inch's length into the satin, chiffon, tulle and velvet of which it is developed. Truth to tell, the orange satin which composes the foundation of the robe is scarcely cut at all. It is used as a straight piece for a front edged at the feet with jet beads, and is veiled by gold-embroidered black chiffon.

At one side the foundation and its veiling-transparency are simultaneously caught up under a black velvet end depending from the black velvet girdle encircling the figure at the Empire waist line. Suspender: shoulder straps of gold beads join this front to a straight-cut back veiled as by a long mantle with black tulle. This mantle's stiffness is partly subdued by the girdle's single broad sash end, which falls flatly over the centre of the back almost to the heels, and the vivid tone of the satin is softened even where not absolutely veiled.

The strongest points of contrast in the creation are where the jet beads edge the satin skirt, where the jet ornaments joining the girdle at left-centre drops over the gold-embroidered chiffon, and where the gold bead suspender straps cross the shoulders of the black tulle bodice. Very deep is the décolletage of the bodice, yet because of the Empire-placed waist line, which ignores and temporarily dilates the bust, it seems particularly modest.

Strangely enough, side by side with models apparently designed for the purpose of exploiting the lengthened or the natural waist are found other creations which ignore any line lower than the shoulders. And these models never become a drag upon the market, because women of queenly bearing

comes upon the almost invisible flesh-hued chiffon veiling the shoulders to far below the knees. From there it forms a sharp point which stands out vividly against the color-figured gold cloth.

Where the blue velvet ribbon "sling" supporting the front of the drapery crosses itself at the back of the neck an insertion of green satin is fitted, to give support where the chiffon would be likely to pull away. The satin point comes close to the edge of the gold-bordered bodice precisely where the blue bands take a long diagonal slant toward either hip, only to lose themselves among the gold, green and blue draperies.

## Tailored Suits

Simplicity of Line Marks These Useful Garments.

**A**T this time of year the shops are showing most attractive frocks, charming new blouses, hats galore and, last but not least, suits.

### Side Fastened Brown Broadcloth.

The dark brown broadcloth suit pictured on this page is new in many ways. The smartly cut coat is trimmed in the back with bone buttons and straps of the material. Attached to the jacket part a circular flounce falls in a decided flare and ripples at the sides and back. The circular box pleated skirt has a pointed tunic in front, which stops about seven inches above the hem. At the waist line a wide, loose belt of panne velvet is fastened by four bone buttons, only one of which shows beneath the coat.

Decidedly a new feature is the left side fastening of the coat. The high, close collar is of skunk fur. A suit of this sort is splendid for a slim person and may be had in all colors. Price, \$45.

The small black velvet sailor worn with this suit is very smart, and may

## Unusual Entrees

### Buttered Lobster.

**B**EAT the yolks of two eggs with one ounce of butter until it forms a smooth cream, add a gill of cream, pepper and salt, put it into a double boiler with the meat of a good-sized boiled lobster cut into small pieces. Heat to boiling point, but do not allow it to boil. Serve in hot covered dish garnished with toast sippets.

### Scrambled Eggs with Sardines.

Take a large box of sardines, drain, remove skin and bones and flake into fairly small pieces. Beat three eggs, add a tablespoonful of cream, pepper and salt. Melt a half ounce of butter in the pan and put in the sardines. Shake them up with the butter, then turn in the eggs and scramble all together. Serve on a hot plate, garnished with cream and crisp croutons.

### Creamed Shrimps.

Melt half an ounce of butter and add gradually one ounce of flour. When smoothly blended add a quarter of a pint of milk and the same amount of white stock. Add the fluid slowly. Let it boil gently for ten minutes, stirring slowly. Season with a few drops of lemon juice, salt and pepper, adding last a tablespoonful of cream. Turn in a cup of picked shrimp, either fresh boiled or the canned Barataria ones. If liked, they may marinate for twenty minutes in pepper, salt, lemon juice, a dash of tabasco and a few drops of onion juice, but drain and dry them before adding them to the sauce.

### Poached Eggs à la Reine.

Dice the white meat of a boiled chicken and put it into a rich cream sauce. Fill hot paté shells with the mixture and lay a poached egg on top of each, covering it with some of the cream sauce set aside for the purpose. Garnish with sprays of parsley and serve hot as soon as the egg is placed on the paté.

### Veal Cutlets à la Maintenon.

Have two pounds of veal cutlet cut



FOR THE OCCASION WHERE SERVICE MORE THAN BEAUTY IS DEMANDED OF A SUIT IS THIS TAILORED MODEL OF BROWN GABARDINE, WORN WITH BLUE VELVET AND TAFFETA HAT, WITH TAFFETA QUILLS.

## BRING OUT THE OLD

And by a Few Skilful Touches Give Last Winter's Wardrobe Renewed Life and Fashionable Line—Some Suggestions for Renovating.

**N**OTHING is more important to one who must alter and successfully bring up to date frocks which had their origin in another season, than a careful study of this season's latest creations.

Often it is the most elaborate and expensive frock of an exclusive opening which yields an ingenious suggestion for the transforming of an old frock.

### Slashed and Frilled Sleeve.

For example, witness a novel sleeve in one of the most recent importations, a sleeve of mustard cloth, glove-fitting from shoulder to wrist, save for a six-inch slashing at the elbow, which displayed a two-inch frilling of pleated white chiffon and a frilling of the same in the little oblong slit opening.

What could be more practical or disguising than this same slit opening used on a cloth or velvet sleeve which bore slight telltale signs of wear at the elbow? Merely slash the sleeve at this point, hem and fill in as described with a bit of chiffon on pleating.

### Metamorphosing Pierre Ruff.

Again, take a recent Callot model for afternoon and informal evening wear. This frock was of green velvet with long triple tunic of brown net edged with Kolinsky fur.

Its novel note was its neck arrangement. The green velvet waist was cut high in the back, but in front was a low square. Over this, however, was a deep Pierrot triple frill of brown pleated tulle, completely veiling the bare neck and making an afternoon frock of the costume.

This frill, which extended to the bust line, was mounted on a narrow band, which fitted snugly around the neck in true Pierrot style. With the use of a snapper fastener this could be removed in a trice, and presto! the frock becomes a décolleté restaurant dinner gown.

Now, where could be a more successful disguise of a passé velvet or satin frock than the addition of this Pierrot frill and deep triple tunic of net in contrasting color? Moreover, by their use the gown may serve a combination of purposes, becoming suitable for both day and evening.

### Attractive Shoulder Cape.

Still another highly effective evening gown, rich and imposing, was developed in sapphire blue velvet and tulle and ropes of sapphire beads. It was an excellent model for the woman who must eke out a good-looking evening gown

## MR. FARGO WEDS MISS SCOTT

Noel Armstrong to Marry Miss Annie Harper—Mr. and Mrs. Vincent Astor to Return from London in Three Weeks.

Miss Helen Esther Scott, daughter of the late Everett Edward Scott, of Rio, Ill., was married at 5 o'clock yesterday afternoon in St. James's Church, Madison av. and 71st st., to William C. Fargo, secretary of the American Express Company. The wedding was a very small and quiet one, with only relatives present at the ceremony, which was performed by Bishop Frederick Courtney. There were no attendants. The bride wore a black and blue travelling gown, with a hat to match. She carried a bouquet of lilies-of-the-valley and white orchids. The ceremony was followed by a dinner at the Hotel Vanderbilt. After their wedding trip Mr. and Mrs. Fargo will live on Long Island.

The bride has achieved considerable distinction in the artistic hand binding of valuable books in leather and in the designing of covers for special editions. For several months she has been living at 12 East 31st st.

Mr. Fargo is a son of James C. Fargo, until recently president of the American Express Company. His first wife died in September, 1912, at their summer home at Seabright, N. J. William Preston Fargo is his son.

Miss Annie Corbin Harper, daughter of Mr. and Mrs. John Harper, will be married to Noel Armstrong, son of Mr. and Mrs. D. Maitland Armstrong, on November 7, in St. George's Church, Newburgh, N. Y. The ceremony will be followed by a reception at the Harper country place. The bride will be attended by three little girls, her sister, Katherine Harper, and her nieces, Alice and Caroline Nicoll.

Among those who have taken boxes and seats for the performance of "The Spur" at the Cort Theatre, on October 26, for the benefit of the Belgium Relief Fund, are Mrs. Willard D. Straight, Mrs. Herbert L. Satterlee, Mrs. Benjamin Nicoll, Mrs. Arthur Murray Dodge, Mrs. Chester Griswold, Mrs. Archibald Douglas and Mrs. Peter B. Olney.

Mr. and Mrs. Vincent Astor, who sailed for Europe yesterday on the Lusitania, will be away for only three weeks. They will be the guests of Mr. Astor's mother in London for a week. On their return to this country they will go to their country place at Rhinebeck.

Mr. and Mrs. Arthur B. Twombly have gone to Lakewood, to remain until Saturday, when they will return to the St. Regis, where they will stay until they open their house, 27 East 56th st., for the winter.

Mrs. F. Ambrose Clark was in the city yesterday, from her country place on Long Island, and gave a small luncheon at the St. Regis.

Mr. and Mrs. Alexander D. B. Pratt have gone to Hot Springs, Va., to remain until the end of the month.

Mr. and Mrs. L. Hastings Arnold arrived in town yesterday from Smithtown, Long Island, and are at the Ritz-Carlton.

Mrs. John Jacob Astor will return to the city from Bar Harbor on October 27 and open her house, 840 Fifth av., for the winter.

Mrs. Daniel Childs will give a reception on November 27 at her home, 56 East 81st st., to introduce her daughter, Miss Catherine Childs.

Mr. and Mrs. Philip Ashton Rollins motored into the city yesterday from their country place at Locust Valley, Long Island, and are at the Hotel Gotham.

Mrs. George A. Draper arrived in New York yesterday from Boston and is at the St. Regis.

Mr. and Mrs. Beverly Bogert, who were the guests over the week-end of Mrs. Bogert's mother, Mrs. Frederick Pearson, have returned to New York. They were married early last month in Newport.

Mr. and Mrs. George L. Rives have gone to White Sulphur Springs, W. Va., to spend a few weeks.

Mrs. T. De Witt Talmage has gone to Hot Springs, Va., to remain until the end of the month.

Mr. and Mrs. David Gray, who were married in Poughkeepsie on Wednesday, arrived in town yesterday and are with the bride's parents, Mr. and Mrs. Valentine G. Hall, 20 Gramercy Park. Mrs. Gray was Mrs. Maude Hall Waterbury.

### In the Berkshires.

[By Telegram to The Tribune.] Lenox, Mass., Oct. 14.—Mrs. John J. Wyson and Marshall R. Kernochan have gone to the Greenbrier, at Hot Springs, W. Va.

Frederic Crownshield is recovering from illness which has kept him within doors for some time.

Mr. and Mrs. George Winthrop Folson motored to Boston to-day with Captain and Mrs. Charles Sidney Haight for a visit to Mr. and Mrs. Cleveland Bigelow.

Mr. and Mrs. Frank B. Bemis, who have been visiting Mr. and Mrs. Samuel Frothingham, have gone to Boston.

Mr. and Mrs. George P. Cammann and Mr. and Mrs. Robert W. Carle have returned to New York.

Clifford R. Hendrix has arrived to visit Mrs. Joseph C. Hendrix at the Bishop cottage.

Mr. and Mrs. Carl A. De Gersdorff are in New York for the remainder of the week.

Mr. and Mrs. Cortlandt F. Bishop will return to Interlaken to-morrow from a visit to Mrs. W. Seward Webb and a tour in the White Mountains.

Miss Anna B. Shaw will close the Homestead on Saturday and return to New York.

Miss Margaret French has returned from Southampton to Chesterwood.

Mr. and Mrs. Joseph H. Choate gave a dinner party to-night at Naumkeag for the entertainment of Mr. and Mrs. Henry White.

Mrs. Frank K. Sturgis was hostess at luncheon at Clipstone Grange this afternoon.

### At Newport.

[By Telegram to The Tribune.] Newport, Oct. 14.—The season at the Newport Golf Club has been extended until November 1 owing to the large number of members who are still here. The clubhouse was to be closed last week.

Mr. and Mrs. Walter Breese Smith, of New York, will make their permanent home here in the future and have taken possession of their estate on Catherine st.

Alfred G. Vanderbilt is in New York for a few days.

Miss Amy Townsend, of New York, is visiting Mrs. Vanderbilt at The Breakers.

Mrs. William S. Kernochan will remain here until early winter at the Sheldon cottage.

Mrs. William S. Carroll, of Washington, has rented the cottage of Mr. and Mrs. R. Manson Smith, on Rhode Island av., for the winter. Mr. and Mrs. Smith will soon go to Baltimore for the winter.

Miss Martha C. Codman has returned from Washington.

Mr. and Mrs. T. Suffern Taylor and family will return to New York next Wednesday.

The land added to the Casino grounds last summer is to be beautified with numerous trees, and ten new grass tennis courts will be ready for next summer.

## WHY DOES YOUR CHILD ASK SO MANY QUESTIONS?

There are many important reasons why this curiosity should be completely satisfied. This important phase of child up-bringing will be discussed in a very carefully prepared article appearing on the

## WOMAN'S PAGE IN THE TRIBUNE TO-MORROW EVERY MOTHER SHOULD READ IT

### If You Are Shopping

and can't find exactly what you want, call THE TRIBUNE INFORMATION SERVICE, BECKMAN 3000, and we will tell you WHERE TO GET IT. Or

### If You Are in a Hurry

and haven't time to write us or if you don't want to run around in the shops or these hot days, searching for any article of apparel, PHONE US, and we will send you THE TRIBUNE has just installed an INFORMATION SERVICE, to save time and energy for you by TELLING YOU WHERE you can get ANYTHING YOU NEED, whether it be a button, a bathing suit, a governess or a rag carpet. This INFORMATION SERVICE will be open to the use of TRIBUNE readers from 10 a. m. to 6 p. m. daily.



ITS WIDE BRIM COORDINATES THE BLACK VELVET HAT WITH THE BROAD LINES OF THE VELVET EVENING WRAP, WHOSE V-SHAPED NECK IS OUTLINED BY A BROAD, BLACK FOX FUR.

be copied in all colors for \$18. It has rather a high crown, trimmed only with a chic bow of old gold ribbon at the top of the crown in the direct front.

### Tailored Brown Gabardine.

Simplicity is the keynote of the other suit illustrated. The coat, which is made on long straight lines, is fastened slightly to one side by seven of the bone buttons, which also trim the cuffs and the wide belt. The high rolling collar is of black velvet, piped with a silk braid, which is repeated on the wide belt. The plain skirt is quite in keeping with this coat. This suit is of a good quality brown gabardine and is exceedingly well tailored. Price, \$39.50.

### Smart is the sailor sketched with this suit.

Faced with blue velvet and top of blue taffeta, the crushed crown is trimmed in the centre front with two taffeta quills finished with a wee bit of ostrich. This model may be copied in all colors for \$25.

### Seal Trimmed Brown Suit.

Excellent for everyday wear is the dark brown gabardine suit whose knee length coat is slightly cut away in front. The back has an inverted box pleat, starting at about the waist line at centre back, trimmed with a single brown bone button.

### Yoked Skirt with Pleated Tunic.

Good looking is a suit of dark blue gabardine with a comparatively short coat, which, after all, is very smart. It has long, set-in sleeves, with turn-back cuffs of the material, trimmed with two bone buttons. Notched collar and revers are piped with black silk braid, and a belt of the material encircles the waist, while bone buttons fasten the coat in front. The skirt of this suit is most attractive. Starting at the black braid outlined yoke is a side pleated tunic. This model is extremely youthful and is priced at \$45.

### Black Cord Cloth Coat.

The woman who can afford only one separate coat must consider carefully the model. A coat of black cord cloth, which is going to be used very much, would be a good choice, and this model, with raglan sleeves finished with deep turnback cuffs, a high roll collar revers, the latter extending to the waist line and a broad belt of cloth, is excellent. The flounce skirt falls in soft ripples, with the decided new flare at the bottom. A coat of this sort may be worn on many occasions and is moderate in price—\$55.

three-quarters of an inch thick. Brush them over with a beaten egg, then dip them into bread crumbs, mixed with pepper, salt, grated nutmeg and minced herbs. Wipe the frying pan with a bud of garlic, then melt butter and fry the cutlets. Drain and serve, covered with a smooth tomato sauce, garnished with toast sippets and cream.

### Calf's Liver Larded and Roasted.

Take a fresh milk liver and lard it with fat bacon. Put it into a pickle of vinegar, sliced onion, thyme, parsley, bay leaf, half a bud of garlic, salt and pepper. Let it stand for twenty-four hours, drain and place in buttered roasting pan. Baste frequently with the strained pickle juice. When done place on platter and cover with sauce piquante, made as follows: Put into a saucepan two ounces of butter, a sliced carrot and six sliced shallots. Add a bunch of savory herbs, half a bay leaf, pepper, salt and a thin slice of lean ham. Let simmer until they form a brown glaze, then add four tablespoonfuls of vinegar and half a pint of good stock, with a lump of sugar. Simmer gently for half an hour, skim off fat, strain and when very hot serve with the liver. Garnish with sliced lemon and fried parsley.

### Devised Oysters on Half Shell.

Poach oysters in their own liquor, drain, saving the liquor for moistening highly seasoned sauce, made by creaming butter and flour, adding cream and oyster liquor, chopped parsley, dry mustard, salt and pepper. Last of all, heat in one or two egg yolks. Chop oysters, add to sauce and fill into deep half shells, covering with buttered crumbs. Place in oven until crumbs are brown. Serve two or three to a portion and garnish with lemon.

### Liver and Lemon Sauce.

This sauce is used especially with boiled fowls. Boil the liver a few minutes until it is tender. Peel a lemon very thin and remove the white skin and pits, then cut it in small pieces. Take a small piece of peel, chop it fine and add it to the liver broken very fine with a fork. Add all ingredients to a half a pint of melted butter, pepper, salt, juice of an onion. Simmer one minute, but do not allow it to boil. Parsley and cream, radish roses and olive rings are pretty garnishes for fowl.

THE SHORT COAT BEGAN TO FLARE LAST YEAR. THIS SEASON THAT TENDENCY IS AMPLIFIED INTO RIPPLES AND PLEATS AS ON THE JACKET OF THIS DARK BROWN BROADCLOTH SUIT.